



Virginia Green Restaurants

Profile:



ZEST Restaurant

Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

ZEST

Why did Zest go green? Zest owners & employees are committed to making the least amount of environmental impact on our planet. To achieve this goal, it is our pledge to use sustainable resources when and wherever possible. Bicycle Riders receive a 5% discount on purchases and a 5% donation will be made on a rotating basis to worthwhile charities & foundations. Suggestions are welcome.

Virginia Green Activities. When visiting ZEST, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycle: Glass, Aluminum Cans, Plastic, Office Paper, Toner Cartridges, Fluorescent Lamps
 - Donation of excess food from events
 - Locally grown produce and other foods - *supporting Virginia & Organic wines!*
 - Organic and sustainable grown foods
 - Non-bleached napkins and coffee filters
 - Screen-based ordering systems
 - Electronic correspondence and forms
 - Use "green" cleaners
 - Purchase of durable equipment and furniture
 - Use reused building materials or those from sustainable sources
 - Use of latex paint
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.

- Disposable containers made from bio-based, recycled-content, or compostable materials
 - ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - No Grease Used
 - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Preventative maintenance of drips and leaks
 - High Efficiency dishwashers
 - Discourage water-based clean-up, sweep first
 - Low flow toilets and restrictors on faucets and showerheads
 - Effective landscape management plan
 - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Use of ceiling fans and natural lighting
 - High Efficiency Heating & Air Conditioning (HVAC)
 - Scheduled preventative maintenance on HVAC
 - High efficiency compact fluorescent light bulbs in all canned spotlights
 - High efficiency fluorescent ballasts and lamps
 - Thermal-rated windows and/or tinting
 - Purchase of fuel efficient vehicles
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For more information on Zest, contact Martha Gaione at Mgaione@aol.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen.
Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

